

El Novillo
RESTAURANT
AND LOUNGE



TAKE-OUT MENU DINNER

15450 New Barn Rd., Miami Lakes

TEL: 305-819-2755

FAX: 305-819-7570

HOUSE SPECIALS World Famous Churrascos

*The leanest, most tender center-cut tenderloin, from grass fed cows,
butterflied and marinated in our special way.*

"Baby" Churrasco	Small, 8oz	\$ 19.99
"El Novillo" Churrasco	Classic, 12oz	\$ 24.99
"The Big Daddy" Churrasco	Extra Large, 16oz	\$ 29.99
The Chicken Churrasco		\$ 17.99
<i>100% all natural butterflied chicken breast, prepared the same as our tenderloin churrascos.</i>		
Taconazo "El Novillo"	12oz	\$ 22.99
<i>Charbroiled in a buttery garlic and mushroom sauce.</i>		

FROM THE GRILL

Certified Angus Bone-in Rib Eye Steak (Vaquero)	\$ 31.99
<i>16 oz Certified Angus, seasoned with sea salt and fresh pepper.</i>	
Bordelaise Filet with Wine Reduction Sauce	\$ 27.99
<i>12oz center cut, accompanied with a wine reduction sauce</i>	
Tenderloin Shish Kabob	\$ 17.99
<i>Grilled with sliced onions and peppers.</i>	
Char Steak (Carne Asada)	\$ 18.99
<i>Grilled skirt steak marinated in the typical Nicaraguan style.</i>	
Medallions Marchand de Vin	\$ 20.99
<i>Two 6 ounces wrapped in bacon in a mushroom/wine sauce.</i>	
Steak and Onions	\$ 17.99
<i>Covered in sautéed onions.</i>	
Chef's Special Nicaraguan Fajitas	\$ 17.99
<i>Chicken or beef sautéed in vegetables.</i>	
Achiote Pork Tenderloin	\$ 18.99
<i>Marinated in our tangy achiote sauce.</i>	
Tenderloin Tips with Jalapeño Sauce	\$ 20.99
<i>Charbroiled, served with our creamy jalapeño sauce.</i>	
Portobello Mushroom Churrasco	\$ 16.99
<i>Try our unique vegetarian alternative.</i>	
Chicken Breast in White Sauce	\$ 18.99
<i>In a creamy white wine and mushroom sauce.</i>	

NICATIZERS

Beef Tacos	\$ 6.99
Fried Cheese	\$ 7.50
Beans "Ollita"	\$ 5.99
Reepocheta El Novillo	\$ 5.99
Vigoron	\$ 5.99
Country Sausage	\$ 6.50
Grilled Chicken Kabob	\$ 6.99
Sautéed Mushrooms	\$ 5.99
Pork Baby Ribs	\$ 7.50

Sampler Platter

-Small	\$ 15.99
-Medium	\$ 21.99
-Large	\$ 26.99

SEAFOOD

Churrasco and Shrimp	\$ 29.99
<i>An 8 oz Baby and 5 pieces of grilled shrimp.</i>	
Fish Filet	\$ 18.99
<i>In meuniere, jalapeño, or creole sauce.</i>	
Tipitapa Whole Fish	\$ 19.99
<i>Fresh water fish lightly breaded and deep fried.</i>	
Shrimp Kabob	\$ 23.99
<i>Grilled with green peppers and onions.</i>	
Shrimp Casino	\$ 24.99
<i>Grilled and wrapped in bacon.</i>	
Shrimp Your Way	\$ 23.99
<i>Choose among our jalapeño, creole, or garlic sauce.</i>	
Lobster Thermidor	\$ 42.99
<i>Cooked in the traditional manner.</i>	
Grilled Lobster	\$ 41.99
<i>In either a butter, jalapeño or creole sauce</i>	
Seafood Combination Platter	\$ 38.99
<i>A fish, shrimp and lobster combo plate.</i>	

KIDS MENU

Mini Churrasco	\$ 9.99
Mini Chicken	\$ 8.99
Chicken Fingers	\$ 8.99

All our entrees include: A house salad, garlic bread, gallo pinto (rice and beans) or white rice; and your choice of sweet fried plantains, plantain chips; and one of our sauces: Chimichurri, Tomato & Onion or Pickled Onion.

Consuming raw or uncooked seafood, meat, poultry, shellfish or eggs may increase your risk of food-borne illness, specially if you have certain medical conditions.